



## Oysters

### ROCK

**Carlingford** 3.70 each / 22.20 ½ dozen  
**Louët-Feisser** 3.95 each / 23.70 ½ dozen  
**West Mersea** 3.75 each / 22.50 ½ dozen

**Whitstable** 3.50 each / 21.00 ½ dozen  
**Jersey** 3.75 each / 22.50 ½ dozen

### NATIVE

**Rossmore** 6.50 each / 39.00 ½ dozen  
**Whitstable** 7.00 each / 42.00 ½ dozen  
**Galway** 8.00 each / 48.00 ½ dozen

### DRESSED

**Vietnamese** 3.75 each / 22.20 ½ dozen  
**Catalan** 3.75 each / 22.20 ½ dozen

## Caviar

**Cornish Caviar** 10g 60.00 / 30g 180.00  
**German Baerii** 10g 40.00 / 30g 120.00  
**Iranian Beluga** 10g 150.00 / 30g 450.00

## Raw Bar

**Cherry Clam** Tomato & Horseradish 6.50 each  
**Langoustine** Ponzu & Pink Grapefruit 9.50 each  
**Red Prawns** Espelette Pepper 16.00 each

## Crustacea & Molluscs

<b>English Shellfish Cocktail</b> Cornish Crab, Atlantic Prawns, Lobster, Brown Shrimp 29.50	<b>Cornish Dressed Crab</b> Mayonnaise 28.50
<b>Shellfish Platter</b> Oysters, Mussels, Crevettes, Cockles, Clams, Whelks Add Half a Lobster 50.00	<b>Royal Shellfish Platter</b> Half Lobster, Dressed Crab, Prawns, Oysters, Cherry Clams, Mussels & Whelks 100.00
	28.00

## Starters

<b>Lobster Bisque</b> Brandy & Tarragon Chantilly 13.75	<b>Tartare of Irish Hereford Prime Beef</b> Oyster Cream, Crispy Shallots 16.00
<b>Cornish Crab &amp; Mussel Soup</b> Coconut, Ginger & Lime 13.50	<b>Ceviche of Scallops &amp; Gurnard</b> Red Onion, Lime, Chilli 22.00
<b>Spiced Foie Gras</b> Quince, Sauternes & Brioche 28.50	<b>Sardinian Fregola</b> Cornish Crab & Chervil 14.50
<b>Rooftop Smoked Salmon</b> Potato Blinis & Horseradish 15.75	<b>Salt Roasted Beetroot (v)</b> Black Fig, Goats Curd & Elderberry 14.50



## Dover Sole

**20oz Chargrilled** Béarnaise 56.00  
**20oz Meunière** Brown Butter, Lemon & Caper 56.00  
**Baked (Two Fillets)** Cornish Crab, Fennel Barigoule 36.50

## Native Lobster

**Grilled** Lemon, Garlic & Almond Butter Market Price  
**Lobster Spaghetti** Tomato & Basil 36.00

## Mains

<b>Butter Poached Smoked Haddock</b> Roast Pumpkin & Lentil Curry 29.50	<b>Himalayan Salt Aged Sirloin Steak</b> Au Poivre 42.00
<b>Traditional Fish &amp; Chips</b> Tartare Sauce & Mushy Peas 25.50	<b>Baked Cornish Fish Stew</b> Rouille & Aioli 29.00
<b>Classic Fish Pie</b> Haddock, Prawn & Salmon 28.00	<b>Plaice Kiev</b> Cucumber, Dill Caper, Almonds & Garlic 27.00
<b>Game Wellington</b> Foie Gras, Cep, Romesco & Sesame 48.00	<b>Squid Linguini</b> Feta & Chorizo 26.50
<b>Parmesan Potato Gnocchi (v)</b> Celeriac, Beaufort & Autumn Truffle 27.50	<b>Pan-Roasted Turbot</b> Olive Oil Mash, Langoustine Sauce 45.50

## Sides

<b>Hand Cut Chunky Chips</b> 5.50	<b>Mushy Peas</b> Chip Shop Fritters 5.50	<b>Spinach</b> Creamed or Buttered 6.50
<b>Mashed Potato</b> 6.00	<b>Endive Salad</b> Pear, Pomegranate, Walnut 8.50	<b>Sprouting Broccoli</b> Seaweed & Olive Tapenade 6.50
<b>Himalayan Basmati Rice</b> 6.00		<b>Pink Fir Potatoes</b> Seaweed Butter 6.00

Richard Corrigan's Signed "The Clatter of Forks and Spoons" Cookbook £30

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